

ELEGANT | CREATIVE | GASTRONOMY

PROPOSAL FOR

WEDDING RECEPTION

Date TBD

Venue Name | Venue Address

6 Hour Event | Event Time TBD

Plated Menu | 100 Guests

PH: (954) 243 5899 | www.exquisitebites.com



EXQUISITE BITES
CATERING



Butler Passed Hors D'oeuvres

(Please Select Four (4) for Events Less than 100 Guests | Select Six (6) for Events with 100 Guests or more | For Passed Cocktail Hour)

PH: (954) 243 5899 | www.exquisitebites.com

FOWL AND MEAT

- Grilled Rosemary Skewers (Chicken or Tenderloin Beef)
- Yuca Cakes Topped with Ropa Vieja and Fresh Chimichurri
- Bacon Wrapped Plantain Sour Orange Caramel
- Croquetas Jamon Garnished with Garlic Aioli
- Mini Beef Wellington Accented with Herb Mushroom Sauce
- Mini Wagyu Sliders on Brioche bun with Black Truffle Aioli and Caramelized Onions
- Mini Beef or Chicken Empanadas with Cilantro Sour Cream
- Mini Street Tacos; Carne Asada, Al Pastor or Lime Chicken
- Pigs' 'n' Blanket

SEAFOOD

- Grilled Bacon wrap Sea Scallops topped with Red Wine reduction
- Fire Roasted Octopus with Mini Roasted Potato topped with Saffron Aioli
- Grilled Shrimp with Cilantro Mango Sauce
- Pistachio Dusted Tuna Over Compressed Watermelon
- Rice Cake Topped with Maduro and Avocado Shrimp
- Tempura Battered Coconut Shrimp with Mango Glaze dipping Sauce
- Smoked Wahoo Fish Dip on a Crostini Garnished with Cucumber Flowers
- Mini Crab Cakes with Avocado Aioli



VEGETARIAN

- Brie and Pear Crostini topped with Fig Jam
- Compressed Roasted Carrot Topped with Dill Pesto and Cucumber Flowers
- Grilled Leek topped with Saffron Potato Cream
- Vegetable Spring Rolls
- Mango Mimosa, Compressed Mango with Sip of Prosecco topped with Mint Mascarpone
- Mini Tequenos with Garlic Cream Sauce
- Tomato Basil Bruschetta with Assorted Heirloom Tomatoes
- Tomato Souffle Bite Topped with Burrata Cream and Herb Oil

PH: (954) 243 5899 | www.exquisitebites.com





Plated Dinner

Fresh baked Artisan Bread with Butter

SALAD | SELECT ONE

- Baby Romaine | Shaved Parmesan Reggiano | Homemade Caesar Dressing | Focaccia Croutons
- Bouquet of Mesclun Greens | Grape Tomatoes | Orange Segments | Goat Cheese Crumble | Citrus Vinaigrette
- Assorted Heirloom Tomatoes | Ciliegine Mozzarella | Micro Basil
- Romesco Sauce | Seasonal Vegetables | Jamon Serrano | \$4 Supplemental

SINGLE ENTRÉE | SELECT TWO | FINAL COUNTS DUE 14 DAYS

- Wild Salmon | English Peas | Asparagus Spears | Chorizo | Fondant Herb Potatoes
- Pan Seared Branzino | Lemon Foam | Porcini Mushrooms | Baby Onion Bulbs | Micro Watercress | Creamy Polenta
- Chilean Sea Bass | \$15 Supplemental
- Black Angus Barrel Cut Filet Mignon | Chianti Demi-Glace | Haricot Verts | Roasted Shallots | Herb Infused Potato Puree
- Skirt Steak | Chimichurri | Roasted Heirloom Tomatoes | Red Onions | Mashed Potatoes
- Braised Beef Short Rib | Cabernet Demi-Glace | Carrot Puree | Sautéed Spinach | Potato Pave
- Free Range Organic Chicken Breast | Roasted Chicken Jus Reduction | Broccolini | Onions | Pomme Puree
- Chicken Prosciutto Roulade | Sage-Smoked Gouda Cream | Wild Mushrooms | Asparagus | Roasted Fingerling Potatoes

Plated Dinner

VEGETARIAN | VEGAN

- Grilled Purple Cauliflower | Chimichurri | Corn Succotash
- Roasted Pumpkin Crescent | Topo Cheese | Toasted Pine Nuts | Wild Honey | Edible Flowers
- Grilled Baby Leeks | Wild Mushrooms | Creamy Vegan Risotto
- Butternut Squash Raviolis | Vegan Cream Sauce | Asparagus | Pistachio Dust

Family Style or Dual Entrée Priced Upon Request



Libations

DURING DINNER | Tableside Water Service Included

ALL NECESSARY MIXERS | For Bar Services | Additional \$10.00 per person

- Coca-Cola
- Diet Coke
- Sprite
- Club Soda / Tonic
- Ginger Ale
- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Still & Sparkling Waters
- Sour Mix
- Lemons & Limes

**Ice, Cocktail Napkins & Premium Plastic Wear with
Liquor Liability Insurance included in Libations package**

**Bartenders \$40.00 per hour | Minimum 6 hours
Tableside Wine Service | \$200 Each Additional Server
(Recommend One Server Per 30 Guests)**

PH: (954) 243 5899 | www.exquisitebites.com





Included Event Essentials

ELEMENTS

Flatware, Stemware, Mercer White China for All Dining Courses.

STAFF

One Catering Director to Manage Event

Service Staff Uniformed in Bistro Attire

Onsite Chef

Culinary Staff Uniformed in Chef Coats

CULINARY EQUIPMENT

All Necessary Culinary Equipment to Prepare Your Courses

Load In | Kitchen Fees Is additional and range from \$500-

\$5000 depending on venue and equipment needed



Additional Information



A site inspection at your venue and operations meeting with your catering supervisor 30 days prior to your event is included.

Food Tasting: For those with a wedding guest count of 50 or more, who wish to proceed with a signed contract in advance of tasting, a complimentary tasting for two will be offered. Additional participants for the tasting are \$75 per guest, with a limit of 6 guest total. All tastings require a minimum two-week notice.

Miscellaneous Charges: Some additional charges may be incurred while planning your wedding. Additional charges may include, but are not limited to, power drop, lighting necessary for staff, Travel Distance and vendor meals.

Additional Staff | \$200 each

Included Rentals

Glassware, Silverware and China



Pricing Is As Follows

EXQUISITE BITES ELEGANT MENU - 6 HOUR EVENT

100 Guest | \$70 Per Person

PRICING SUMMARY

| | |
|---------------------|---|
| 100 Guests Subtotal | \$7,000 |
| Load In/Kitchen Fee | TBD (If needed, Fees Can Range Between \$500-\$5,000) |
| Subtotal | \$7,000 |
| 21% S.C | \$1,470 |
| 7% FL Tax | \$592.90 |
| Total Event | \$9,062.90 |

Optional Event Enhancements

Additional venue specific fees may apply.

All prices are subject to a 21% taxable service charge and sales tax as applicable.

Please add 3% for payment with a credit card.

Price per person may increase or decrease based on guest count changes or upgrades

